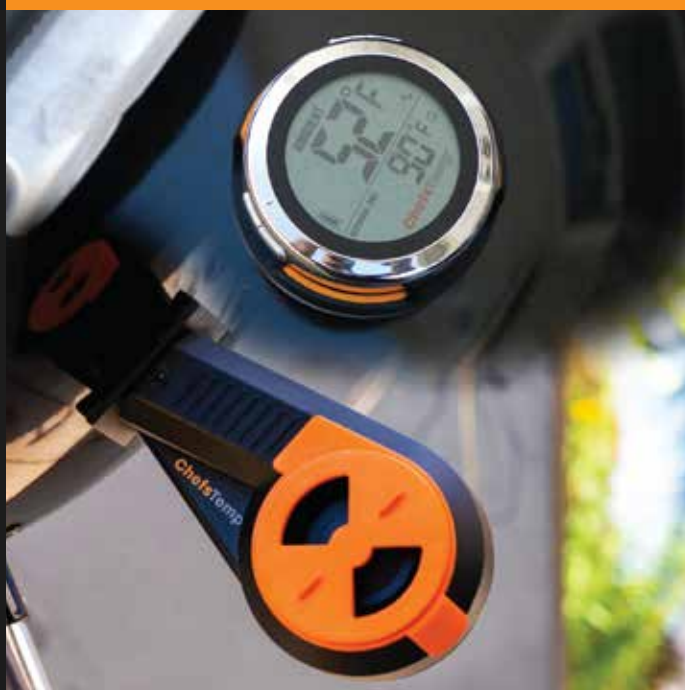


ChefsTemp[®]

THE PERFECT TEMP. EVERY TIME.

2025 PRODUCT CATALOG



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ChefsTemp is a kitchen appliance company that brings state-of-the-art cooking tools to professional, gourmet, and amateur chefs alike. We service kitchen enthusiasts worldwide and bring high-end cooking technology to the people.

We help cooks, food enthusiasts, BBQ lovers and kitchen kings and queens level up their cooking skills. We do this by combining precise cooking technology with durable, user-friendly cooking equipment. We love food and respect those who want to improve their skills and cook great meals, so we are creating a suite of tools for every aspect of cooking, preparing, and serving delicious food, just like the world's most accomplished chefs. With a collection of high-tech, user-friendly cooking products, we help you add precision and fun to your cooking process.

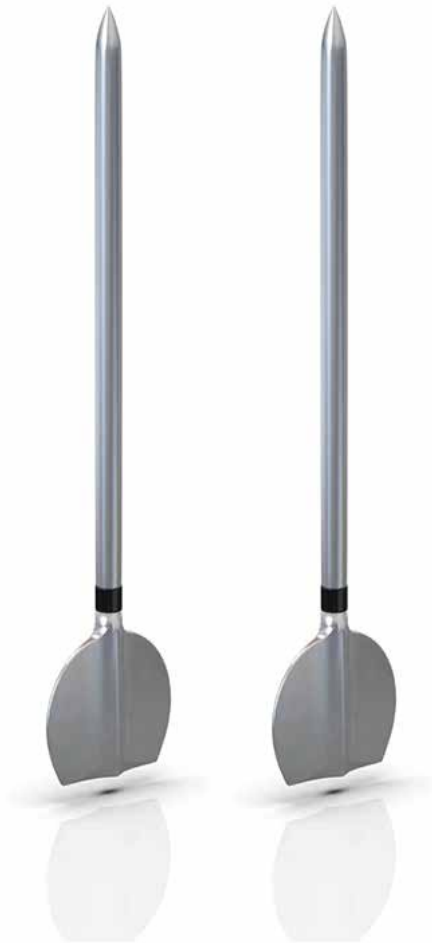
#1 Rated By Chefs Around-the-World

ChefsTemp is home to the number one rated meat thermometer voted for by chefs all around the world. We believe that the right meat thermometer can change your life – and the way you cook.

Exceptional Quality, Design, and Innovation

ChefsTemp has been an industry-trusted brand for over 20 years. We are dedicated to innovation and our team is at the forefront of the latest culinary technology. Our award-winning products are carefully designed with ergonomic comfort and cutting-edge features, like ease-of-use, waterproof functionality, and record-breaking fast temperature readings.

ProTemp 2 Plus



Specification

ProTemp 2 Plus:

3 Charging Slots

Stand Water-resistant: Level IP55, Probe Waterproof: IP68

10,000 mAh Rechargeable batteries built-in. USB charging.

Rain resistant, suitable for outdoor use.

Display: Large standalone HD display,

Bluetooth & Wi-Fi booster built-in.

Probe Specs:

Probes: 1 probe included, 2 optional probes

Probe Waterproof Level: IP68

Probe Size: 125×28×4.55 mm (4.92×1.10×0.17 inch)

Diameter: 0.17 inch or 4.55mm

Accuracy: ±0.9°F (±0.5°C)

Probe Temp Range: 0 °C - 105 °C (32 °F -220°F) Withstands up to 221°F

Ambient Temp Range: 50°C -530°C (32°F -1000°F) Withstands up to 1000F (530°C)

ProTemp 2 Plus

THE PERFECT TEMP. EVERY TIME.

The ProTemp 2 Plus redefines wireless meat thermometers, combining cutting-edge precision, versatility, and smart technology. Featuring a built-in 10,000mAh battery and seamless integration with the ChefsTemp temperature fan, it transforms into a smart temperature hub for charcoal grilling. Its ultra-thin 4.55mm needle probe, advanced multiple sensors, and patented design deliver unmatched accuracy for internal and ambient temperature monitoring.



Product Feature

Thinnest Probe & Long Battery Life

The ProTemp 2 Plus boasts a 4.55mm (0.17-inch) ultra-thin needle probe that leaves virtually unnoticeable marks on your protein, complemented by a 40-hour built-in battery for uninterrupted performance

Smart BBQ Temperature Fan Integrationn

The ProTemp 2 Plus, pairs seamlessly with the ChefsTemp BBQ Breezo fan, transforming this wireless meat thermometer into a smart temperature hub for charcoal BBQ grilling.

10000mAh Battery Built-in

The ProTemp 2 Plus, equipped with a powerful 10,000mAh built-in battery

Unlimited Range Monitoring with WiFi and Bluetooth

The ProTemp 2 Plus features enhanced Bluetooth connectivity, offering unlimited transmission distance

Water-Resistant Stand for Outdoor Cooking

The ProTemp 2 Plus features a durable, water-resistant stand, making it perfect for extended outdoor BBQ sessions. Unlike competitors, it remains reliable even in rainy conditions, ensuring seamless performance no matter the weather.

High Temperature Resistant Materials

Host family and friends to perfectly cooked meat, seafood, or poultry every time. With our new ProTemp Plus, we take the work and the hassle out of grilling, roasting, and baking all your favorite proteins.

ProTemp S1



Specification

Base Monitoring Temp Range: 32 – 1022°F (0-550°C)

Accuracy: within $\pm 1^{\circ}\text{F}$ (0.5°C)

Base Prong Heat Resistant up to 1200°F (600°C)

Units: °C/°F Switchable

Response Time: 1 second readout (Speed in oil is slightly slower than in water)

S1 Main Unit Weight: 200g (7.05oz) S1 total Weight: 350g (12.4 oz)

Base Stem Length: 90mm (3.54inch)

Base Stem Diameter: 7.8mm (0.3inch)

Water Resistance: Water Splash Resistant IP54

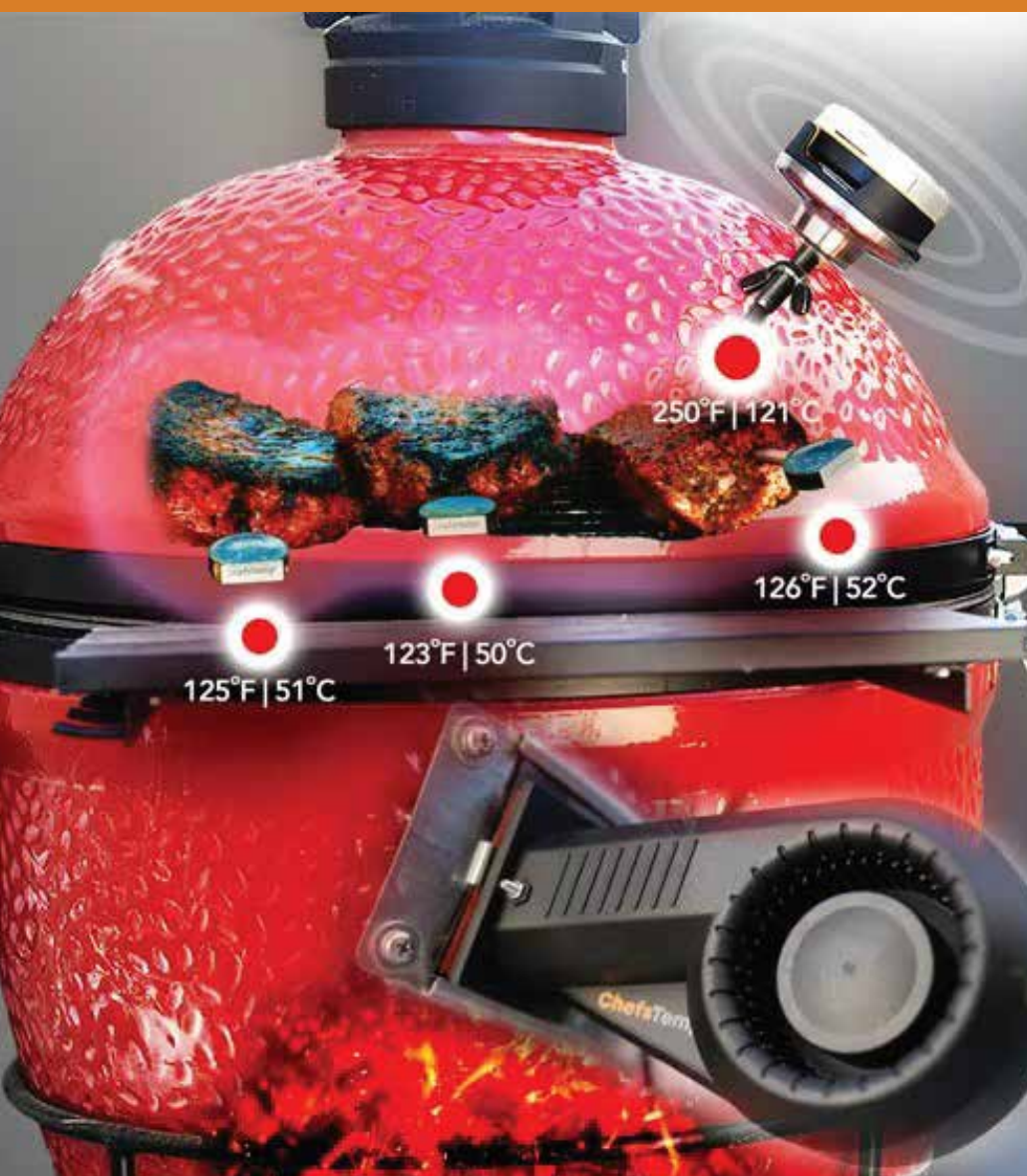
App Requirements: iOS, version 11 and later, Android, version 9.0 and later

Battery: 40 hours under Wi-Fi conditions. 300 hours under Bluetooth working only

ProTemp S1

SMARTEN YOUR GRILL IN A SNAP

ProTemp S1 – the ultimate game-changer for BBQ enthusiasts! Transform your traditional grill into an unprecedented, next-level cooking machine



Product Features

Fits Almost Any Grill or Smoker

The ProTemp S1 is designed for versatility, allowing you to mount it on nearly any grill or smoker. Easily replace your existing dial gauge or drill a hole to install the S1 wherever you prefer (Do not drill ceramic grills).

Built-in Wi-Fi & BT

The ProTemp S1's built-in Wi-Fi and Bluetooth let you track ambient grill temps remotely, with real-time alerts sent straight to your phone or Apple Watch for perfect results anywhere.

Unmatched Accuracy

The ProTemp S1 features a state-of-the-art Platinum sensor, delivering 10x greater accuracy than traditional dial gauges. Capable of measuring temperatures up to 1000°F (530°C)

Multi-Device Monitoring

Monitor pit temperatures across up to 3 S1 devices in a single app, and seamlessly switch between them with just a swipe on the ChefsTemp app screen for unmatched control.

Monitor Up to 4 Wireless Probes

ProTemp S1 can support up to 4 probes simultaneously. Easily track both internal meat temperatures and ambient pit temperatures

Wireless Airflow Control with Breezo Fan

The ProTemp S1 works seamlessly with the fan to automatically adjust air intake, maintaining your target cooking temperatures without constant supervision.

ProTemp Plus



Specification

Product Dimensions: 3.54 x 1.97 x 8.66 Inch

Probe Temp Range: Probe (-4°F to 248°F)

Ambient Temp Range: 50°C to 350°C (122°F to 662°F)

Probe Accuracy: ±0.5°C (±0.9°F)

Temp Transmission: Built-in WiFi/ Bluetooth

Batteries: USB Charging Base with Built-in Rechargeable Batteries

Number of Probes: 1 Probe Included (Could extend up to 3 probes)

Probe Water Resistance: IP68 Waterproof

Stand Water Resistance: IP45 Water Resistance

Probe Battery Life: Around 30 Hours on a Single Charge.

Stand Battery Life: Around 80-100 Hours on a Single Charge.

ProTemp Plus

The World's First Unlimited Range Wireless Meat Thermometer

Combined with Wi-Fi, Bluetooth, and a large screen in an easy-to-carry rechargeable stand, the ProTemp Plus sends alerts to your phone when your food is ready, so you can enjoy perfectly cooked meat every single time.



Product Feature

Transmission Range

Wi-Fi transmission enables you to monitor your cooking from anywhere, as long as your phone has an internet connection.

Stand-alone Temperature Display

Stand-alone temperature display in the charging stand and a mobile app to monitor the temperature wherever you are.

Multiple & Mini Size Probes Options

You can use multiple and different size probes to check the temp of different meats at the same time.

Rechargeable Batteries

Rechargeable lithium batteries with a powerful battery life.

First Thermocouple and Digital Sensor

The industry's first food thermometer with both a thermocouple and a digital sensor for greater precision.

High Temperature Resistant Materials

Zirconia metal coated provides increased durability, excellent thermal insulation and resistance to ambient temperature up to 400°C/ 752°F.

APP TOP Feature



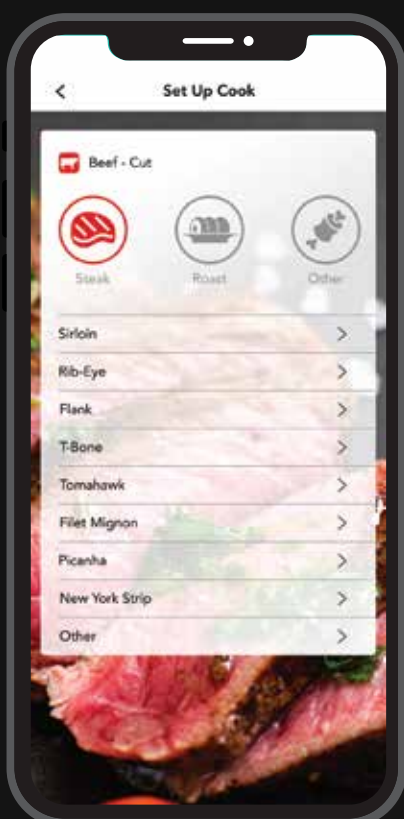
Easy Setup

Just select the type of meat and how you want it cooked. Setup can be done with just one hand.



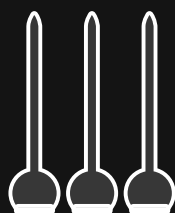
Receive Alerts

Get notified anywhere your smart device has an internet connection.



Estimated Cook Time & Temp Chart

Check the temp, remaining cook time, and temp chart in real time.



Monitor Multiple Cooks

Cook different meats at various temperatures at the same time.

FinalTouch X10



Specification

Range: -22 to 572 °F (-30.0 to 300.0°C)

Accuracy: ±0.7°F (±0.4°C) from -22 to 392°F , (-30.0 to 199.9°C) otherwise ±1.8°F (±1.0°C)

Resolution: Factory set to 0.1°

Units: °C/°F Switchable

Response Time: 1 second readout (Speed in oil is slightly slower than in water)

Probe: 4.0 L Inches, High Performance Type K Thermocouple

Water Resistance: IP67

Operating Range: -4 to 122°F (-20 to 50°C)

Battery: AAA batteries x2

Sleep Mode: Backlight turns off in 60 seconds

Display Size: 1.86H x 0.77W inches (47.3H x 19.5W mm), rotates 180°, Intelligent Backlight

Product Size: 6.69H x 1.57W x 0.9 D inches (169H x 40W x 24D mm)

Weight: 0.27lbs (125g)

FinalTouch X10

Winner of Red Dot Product Design in 2022

Finaltouch X10 won the prestigious Red Dot Product Design award in 2022, making it the top leader in Design and Technology. This award is one of the most important design competitions worldwide, proving its outstanding quality. Chefs from all over the world consistently rate our thermometers as the best, confirming their excellent performance and reliability.



Product Features

Super Fast and Accurate

It uses top-of-the-line thermocouple technology to give pinpoint temperature readings as soon as you put in the probe. $\pm 0.7^{\circ}\text{F}$ accuracy and 1 second readout time.

Intelligent Backlight

The backlit motion-sensing display sleeps and wakes automatically and is bright enough for the dimmest conditions.

270 Degrees Rotation

Perfect for left-handed cooks and for reaching awkward angles.

Auto-rotating Display

Built-in motion sensors can detect if the device is upside down and rotate the display accordingly, a simple solution for awkward angles and left-handers.

Motion-activated Wake-up Mode

Pick up your FinalTouch X10 and it will turn on instantly, set it down to activate the battery-saving sleep mode.

IP67 Waterproof

It has an IP67 waterproof rating, meaning it can withstand up to 1 meter of water for 30 minutes.

Magnetic Backing

You can stick the FinalTouch X10 cooking thermometer to any metal surface.

Quad Xpro



Specification

Range: -58 to 572°F (-50 to 300°C)

Accuracy: $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$) from 32 to 212°F (0 to 100°C)

Resolution: 0.1°

Units: °C/°F Switchable

Probe: 6-inch length with right angle bend for easy pulling from meat

Water Resistance: IP66 Splash-proof

Cable Withstand: 700°F

Transition Max Temp: 644°F (340°C)

Cable Length: 47 Inches (1.2m)

Probe Cable Range: Max 700°F (340°C)

Operating Range: 32 to 122°F (0 to 50°C)

Battery: AA batteries x4 (not included)

Back Light: Backlight turns off in 20 seconds

Sensor: Thermistor

Transmission Rate: 38 seconds

Main Unit Display: 3.66H x 2.09W inches(93H x 53W mm)

Receiver Display: 1.42H x 2.02W inches(36H x 51.3W mm)



Quad XPro

Track Up to Three Different Cooks at Once Plus Your Pit Temp

Quad XPro is specifically designed to monitor temperatures during long cooking durations, making it ideal for smoking, oven-roasting, deep-frying, home brewing, sous vide, and grilling.



Product Features

4 Probes 4 Channels

Track up to three different cooks at once plus your pit temp.

Extended Long Range Transmission

Extended Long-range Transmission: 500 feet/150 meters, up to 1000 feet/300 meters in open areas. Guaranteed to keep you connected to your cook from anywhere in your home or yard.

Long Battery Life

Great for smoking when you need to monitor the temp over a long period.

Wireless Technology

Adopting all-new RF wireless technology.

Dashboard-style Display

Displays Min/Max and High/Low temperature data for all channels simultaneously, eliminating the need for button fumbling or channel

IP66 Waterproof

Splash-proof sealed design for outdoor use, rated to IP66.

Pocket Pro



Specification

Range: -22 to 572°F (-30 to 300°C)

Accuracy: ±0.7°F (±0.4°C) from 32 to 212°F (0 to 100°C), otherwise±1.8°F (±1°C)

Resolution: Factory set to 0.1 °

Units: °C/°F Switchable

Response Time: 1 second readout (Speed in oil is slightly slower than in water)

Probe: 4.5 L x 0.1 inch dia. reduces to 0.06 inches dia.(114 L x 2.5 mm dia reduces to 1.5 mm dia.)

Water Resistance: IP66

Operating Range: 14 to 140°F (-10 to 60°C)

Auto-off: After 10 minutes. Auto backlight turns off after 15 seconds

Auto Backlight: 15 seconds

Battery: 3.7 V lithium battery, Type-C plug

Display Size: 1.13 H x 0.56 W inches (28.9 H x 14.4 W mm)

Product Size: 7.1 H x 2.08 W x 0.74 D inches (180.5 H x 53 W x 19 D mm)

Pocket Pro

The World's Only One-second Cooking Thermometer

Introducing Pocket Pro, another incredible innovation by Chef-sTemp. This thermometer features a unique 4-way rotating display that adapts to your holding angle, ensuring optimal readability. It is designed to be convenient for both left and right hand users. Choose from four vibrant colors: Nobility Blue, Iced Mango, Lime Zest, and Tiffany Blue.



Product Features

Super Fast and Accurate

It uses top-of-the-line thermocouple technology to give pinpoint temperature reading as soon as you put in the probe. $\pm 0.7^{\circ}\text{F}$ accuracy and 1 second readout time.

Big Digits and Backlight

Made for amateurs or professionals, this easy-to-use and intuitive design feature a backlight display with auto-rotating big digits that are clearly visible.

IP66 Waterproof

Splashes and spills happen. Confidently use ChefsTemp knowing it keeps working through the mess, just like you do.

Magnetic Backing

You can stick the ChefsTemp Pocket Pro cooking thermometer to any metal surface.

4-Direction Auto-rotating Display

Built-in motion sensors can detect if the device changes its direction and rotate the display accordingly, a simple solution for awkward angles and left-handers.

Rechargeable Battery

Equipped with a built-in lithium battery and a Type-C plug, enabling super-fast charging. You won't have to worry about battery replacements anymore.

Breezo Fan



Specification

Range: 500°F(260°C)

Opening: 1.49*0.94 inches (38*24mm)

Power: 5V DC powered

Package Included:

Fan

Fan Spring Adapter

2 Pcs Kamado Style Mounting Plates

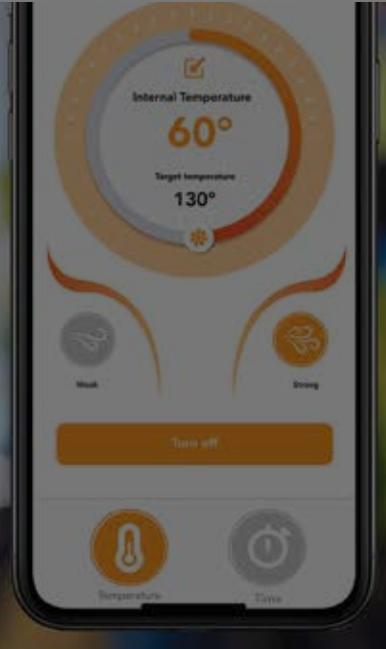
USB-A to USB-C Cable (For power charging with adapter)

USB-C to USB-C Cable (For ProTemp 2 plus using only)

5V 2A DC Power Adapter

Required but not include: ProTemp 2 Plus or ProTemp S1

Breezo Fan



Cook perfect BBQ on charcoal grills or smokers with the ChefsTemp Breezo fan.

Breezo automates airflow for you. It wirelessly connects to the ChefsTemp ProTemp S1 and can also connect to the ProTemp 2 Plus using the included USB-C cable. Simply set your desired ambient temperature in the app, and Breezo will maintain perfect cooking conditions throughout your entire cook



Product Features

Models that fit directly with the Kamado Mounting Plates

Kamado Joe Classic II, Kamado Big Joe III, Primo XL 400 grill, Pit Barrel Cooker, Pit Boss Kamado , Cypress Ceramic Kamado Bayou Classic grill, Big Green Egg, vision grills Series classic,Primo Oval large, Primo smoker, Pit Boss ceramic kamado,Broil King Keg 2000

Models that fit directly without any adapters

Weber Summit Kamado, Weber Smokey Mountain, Backwoods Chubby 3400.

Smokers that have round vent holes

Use one vent holes to insert the Breezo Fan,cover the other holes with high temperature flue tape(package included) : komodo kamado, Char-Griller Offset Smoker,Broil King Keg 5000, CharGriller Akorn cooker

Others solutions

Drill a 1.25-inch hole to which you can directly attach the Breezo fan and use high temperature flue tape to cover any gaps.

For big offset smokers

You could cut a stainless steel plate to fit the opening in your smoker and then drill a 1.25 hole in it in which to attach the Breezo through.

For Weber Kettle

See instruction video here : https://www.youtube.com/watch?v=s_JR379c4-c&t (You need to drip a 1.25 hole to install the Breezo)



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